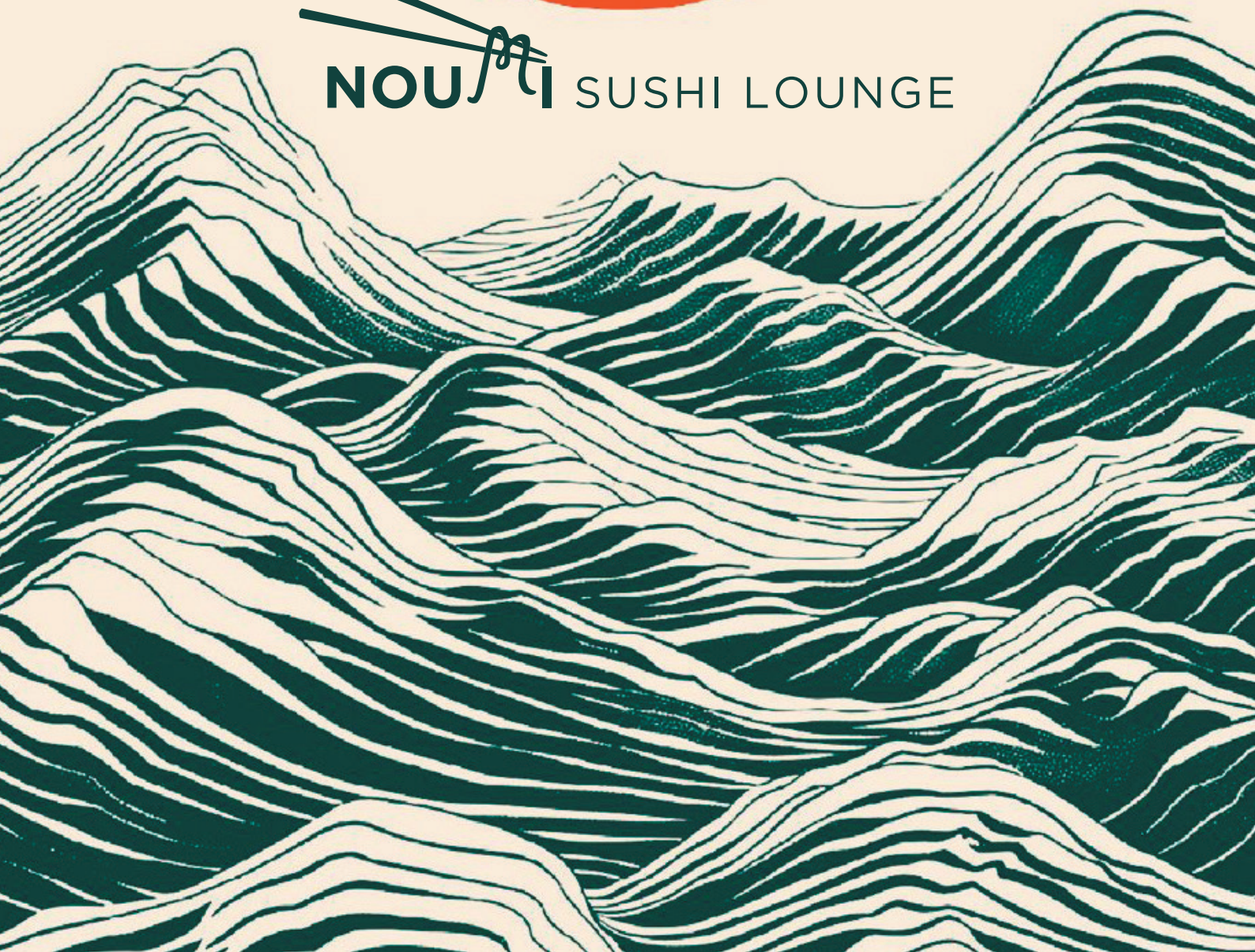


ENGLISH



 **NOU** *mi* **SUSHI LOUNGE**



# ABOUT US

At NOUMÌ Sushi Lounge, we stand for modern, creative flavors and a special lounge atmosphere.

We combine quality, design, and enjoyment with great attention to detail.

New to our menu are colorful sushi creations that delight the eyes and taste buds. They are fresh, creative, and real eye-catchers.

NOUMÌ Sushi Lounge is more than just food; it's an experience.



# CONTENTS

SUSHI 4

STARTERS 14

MAIN COURSES 18

NOUMÌ GRILL 20

DESSERTS 24

DRINKS 26

All prices in € incl. VAT.

<b>MAKI</b>		8 pieces
<b>SHINKO</b>		4
pickled radish		
<b>TAMAGO</b> <sup>6</sup>		4
Japanese omelet		
<b>AVOCADO</b>		4
avocado		
<b>KAPPA</b>		4
cucumber		
<b>UNAGI</b> <sup>2</sup>		5
freshwater eel		
<b>TEKKA</b> <sup>2</sup>		5
tuna		
<b>EBI TEMPURA</b> <sup>1,3,6</sup>		5,5
baked king prawns		
<b>KANI CALIFORNIA</b> <sup>3</sup>	4,5	
imitation crab meat, avocado		
<b>SAKE</b> <sup>2</sup>		4,5
salmon		
<b>SAKE AVOCADO</b> <sup>2</sup>		4,5
salmon, avocado		
<b>EBI AVOCADO</b> <sup>3</sup>		4,5
king prawns, avocado		



AVOCADO



KAPPA



TEKKA



SAKE



SAKE AVOCADO

**NIGIRI**

2 pieces



**TAMAGO** <sup>6</sup>  
Japanese omelet

3,5



**AVOCADO**  
avocado

3,5



**KANI** <sup>3</sup>  
imitation crab meat

3,5



**SAKE** <sup>2</sup>  
salmon

4,5



**FIRE SAKE** <sup>2</sup>  
flambéed salmon

4,5



**UNAGI** <sup>2</sup>  
freshwater eel

5



**TOBIKO** <sup>2</sup>  
fish roe

5



**MAGURO** <sup>2</sup>  
tuna

5



**FIRE MAGURO** <sup>2</sup>  
flambéed tuna

5



**EBI** <sup>3</sup>  
king prawn

4,5

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**SPECIAL** 4 pieces
 

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**TIGER ROLL** <sup>1,3,5,6</sup> 7  
 baked king prawns,  
 mango, cream cheese  
 wrapped in salmon

**TIGER ROLL**

**RAINBOW ROLL** <sup>3,5,6</sup> 7  
 imitation crab meat,  
 salmon, tuna, cream  
 cheese wrapped in  
 avocado

**RAINBOW ROLL**

**AVO ON LINE** <sup>2,5</sup> 7  
 salmon, cream  
 cheese, arugula,  
 cucumber wrapped in  
 avocado

**AVO ON LINE**

**TOKYO SUNSET** <sup>1,2,3,5,6</sup> 8  
 baked shrimp, avocado,  
 cream cheese, tobiko  
 with salmon & tuna

**DRAGON ROLL**

**DRAGON ROLL** <sup>1,2,3,5,6,8</sup> 8  
 baked king prawns,  
 avocado, cream cheese,  
 freshwater eel

**EBI TUNA**

**EBI TUNA** <sup>2,3,5</sup> 8  
 king prawns, avocado,  
 cream cheese wrapped  
 in flambéed tuna

## SASHIMI

6 pieces



**MAGURO** <sup>1,2,7,8</sup> 15  
tuna sashimi on seaweed salad



**SAKE** <sup>1,2,7,8</sup> 14  
salmon sashimi on seaweed salad

**MIX SASHIMI** <sup>1,2,7,8</sup>  
salmon & tuna sashimi on seaweed salad (5 pieces each)

24

## FRIED ROLLS

**CRISPY SUSHI ROLLS** 6 pieces

**TUNA TEMPURA** <sup>1,2,5,6</sup> 10,5  
tuna, avocado, cream cheese

**SALMON TEMPURA** <sup>1,2,5,6</sup> 9,5  
salmon, avocado, cream cheese



**MIX TEMPURA** <sup>1,2,5,6</sup> 10,5  
salmon, tuna avocado, cream cheese

**VEGGIE FRIED ROLL** <sup>1,5,6</sup> 8,5  
cucumber, pickled radish, avocado, cream cheese

**NISHIO ROLL** <sup>1,2,3,5,6</sup> 10,5  
freshwater eel, baked king prawns, avocado, cream cheese

## INSIDE OUT

COLORFUL SUSHI CREATION 8 pieces

**ALASKA** <sup>2</sup> 8,5

salmon, avocado,  
tobiko



**ALASKA**

**CALIFORNIA** <sup>3,8</sup> 8,5

imitation crab meat,  
avocado, cucumber,  
tobiko, sesame seeds



**CALIFORNIA**

**UNAGI ROLL** <sup>2</sup> 9,5

freshwater eel,  
avocado, tobiko

**MAGURO ROLL** <sup>2</sup> 9,5

tuna, avocado,  
tobiko



**MAGURO ROLL**

**EBI TEMPURA** <sup>1,3,5,6,8</sup> 9

baked king prawns,  
avocado, cream cheese,  
tobiko, sesame seeds



**EBI TEMPURA**

**VEGGIE ROLL** <sup>5,8</sup> 8

cucumber, avocado,  
cream cheese,  
pickled radish,  
sesame seeds



**VEGGIE ROLL**

**EBI ROLL** <sup>3,5,8</sup> 8,5

king prawns,  
cucumber, cream  
cheese, tobiko,  
sesame seeds

 **NOU** SUSHI LOUNGE



# SUSHI MENU

COLORFUL, FRESH  
& FANTASTIC



## SALMON MENU <sup>2</sup> 14

Sake Nigiri,  
8 Sake Maki,  
8 Alaska I.O



## VEGGIE MENU <sup>8</sup> 14

2 Avo Nigiri,  
8 Avocado Maki,  
8 Veggie I.O



## TUNA MENU <sup>2</sup> 15,5

Maguro Nigiri,  
8 Tekka Maki,  
8 Maguro I.O



## EBI MENU <sup>3</sup> 15,5

Ebi Nigiri,  
8 Ebi Maki,  
8 Ebi Tempura I.O.

 **NOUJI** SUSHI LOUNGE



# SUSHI MENU

JOY OF LIFE IS...  
COLORFUL SUSHI ON THE PLATE.

**SUSHI FOR 2** <sup>1,2,3,6</sup>

40

2 Sake Nigiri, 2 Ebi Nigiri, 2 Maguro Nigiri,  
8 Alaska I.O, 8 Sake Maki, 8 Tekka Maki,  
6 Mix Tempura



**SUSHI FOR 4** <sup>1,2,3,5,6,7,8</sup>

85

2 Sake Nigiri, 2 Ebi Nigiri, 2 Maguro Nigiri,  
8 Sake Maki, 8 Tekka Maki, 8 Avocado Maki,  
8 California I.O, 8 Alaska I.O, 4 Tiger Roll,  
6 Mix Tempura, 6 Sake Sashimi, 6 Tekka Sashimi



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## SEAFOOD BOWL

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Sashimi (raw fish) with NOUMi's homemade sauce, fresh salad, imitation crab meat, seaweed salad & sesame seeds, served with jasmine rice <sup>1,2,3,6,7,8</sup>



**SALMON BOWL**  
salmon sashimi,  
baked  
king prawns

15



**TUNA BOWL**  
tuna sashimi,  
baked  
king prawns

14



**MIX BOWL**  
salmon & tuna  
sashimi,  
baked  
king prawns

17

**SUNNY ROLLS** <sup>3,4,9</sup>

1. summer rolls filled with shrimp & lettuce, cilantro, peanut sauce  
7,5

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 **VEGGIE ROLLS** <sup>3,9</sup>

2. summer rolls filled with tofu & lettuce, cilantro, peanut sauce  
6,5

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**FLAKY PRAWN** <sup>1,3,4</sup>

3. shrimp with crispy sticky rice flakes, cilantro, kimchi, garlic butter sauce  
7,5

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 **GRILLED EDAMAME** <sup>3,7</sup>

4. grilled unripe soybeans, „Tây Ninh“ salt, spicy (Please do not eat the pods.)  
6

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**PETIT POCKETS** <sup>1,3,7,8</sup>

5. dumpling mix: duck, chicken, shrimp & vegetables, caramelized soy reduction  
7

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 **VEGGIE POCKETS** <sup>1,7,8</sup>

6. vegetable dumplings  
7

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 **TRUFFLE BELLO** <sup>1,8</sup>

7. baked portobello mushrooms, truffle mayo sauce  
7

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 **FLOWER POP** <sup>1,6</sup>

8. crispy baked cauliflower, honey dressing  
7

---

**STICK DE POULET** <sup>7,9</sup>

9. grilled chicken skewers, peanut sauce, salad, kimchi  
7



 **MISO SOUPE** <sup>6,7</sup>

10. miso soup with Japanese silken tofu, seaweed & cilantro

6,5

---

**SHRIMP SOUPE** <sup>3</sup>

11. glass noodle soup with shrimp & vegetables, cilantro, spring onions

7

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 **SEASONAL GARDEN** <sup>1</sup>

12. steamed seasonal vegetables - cauliflower, baby carrots, broccoli, baby corn, caramelized sauce

7

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 **JARDIN SECRET** <sup>7,9</sup>

13. spinach salad with avocado, edamame & cherry tomatoes, sesame dressing, rice paper crackers, cashews

7

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 **WAKAME SEA** <sup>1,7,8</sup>

14. wakame seaweed salad, gochujang

7

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**NOUMÌ FOR 2** <sup>1,3,4,7,8,9</sup>

15. Sunny Rolls, Truffle Bello, Jardin Secret, Shrimp Dumplings, Stick de Poulet

22

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 **VEGGIE FOR 2** <sup>7,9</sup>

16. Sunny Rolls Veggie, Truffle Bello, Jardin Secret, Veggie Dumplings, Flower Pop

20

## SOUPS

## SALADS

## TO SHARE



## NOODLE SOUP

AROMATIC

### MEKONG SENSATION <sup>1,5,7,D</sup>

17. noodle soup with fish balls, shrimp & salmon, dill, spring onions & turmeric noodles "CURCUMì"

22

### PHO BOEUF SOUPE <sup>1</sup>

18. rice noodle soup with wok-fried beef rump steak, cilantro & spring onions

15

### PHO CHAY SOUPE <sup>1</sup>

19. rice noodle soup with tofu & vegetables, cilantro, spring onions

14

## COLORFUL NOODLES

FRESH & HOMEMADE

### TRUFFLE NOUILLES <sup>1,5,7,D</sup>

20. argentinian beef fillet, truffle sauce, vegetables, spinach noodles "FRESH Mì"

28

### SPICY BARBARIE <sup>1,7,8,D</sup>

21. grilled Barbary duck, chili oil sauce, steamed vegetables turmeric noodles „CURCUMì“

22

### U DON SEA ME <sup>1,2,3,7,8</sup>

22. grilled salmon & shrimp, BBQ sauce, sticky rice noodles „STICK WITH Mì“

22



## TO SHARE

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### SURF 'N' TURF FOR 2 <sup>2,3,8</sup>

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23. grilled platter:  
 beef tenderloin,  
 Barbary duck breast,  
 salmon,  
 prawns

sweet potato fries,  
 broccoli, truffle mayo

75

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## 🌿 SIDE DISHES

- 
- |   |   |
|---|---|
| a. rice                                   | 2 |
| b. sticky rice noodles<br>„STICK WITH Mì“ | 4 |
| c. asparagus                              | 5 |
| d. sweet potato fries                     | 5 |



# NOUMÌ CLASSICS

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## COCO TEMPLE

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- |  |  |
|--|--|
| 24. curry, Hokkaido, sweet potatoes, carrots, lettuce, rice or noodles | <p><b>choose:</b></p> <p>a. 🍆 eggplant-cutlets <sup>1,5,8</sup> 14</p> <p>b. chicken thigh (boneless) <sup>1,2,5,8</sup> 15</p> <p>c. duck breast <sup>1,2,5,8</sup> 16</p> <p>d. salmon <sup>2,5,8</sup> 18</p> |
|--|--|

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## LE WOK MAISON

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- |  |   |
|--|---|
| 25. vegetables from the wok, garden salad, rice or noodles | <p><b>choose:</b></p> <p>a. 🍆 eggplant-cutlets <sup>1,5,7,8,9,11</sup> 14</p> <p>b. chicken thigh (boneless) <sup>1,5,7,8,9,11</sup> 15</p> <p>c. rump steak <sup>1,5,7,8,9,11</sup> 15</p> <p>d. duck breast <sup>1,5,7,8,9,11</sup> 16</p> <p>e. salmon <sup>1,2,7,8,9</sup> 18</p> |
|--|---|

## PHO AU PAN

26. wok-fried rice noodles, seasonal vegetables, leeks, roasted onions	<b>choose:</b>	
	a. 🍃 eggplant- cutlets <sup>1,7,A</sup>	14
	b. chicken thigh (boneless) <sup>1,7,A</sup>	16
	c. duck breast <sup>1,7,A</sup>	17
	d. prawns <sup>1,3,7,A</sup>	18

## NOUMÌ RAINBOWL

27. vegetables from the wok, rice, mango, cucumber, edamame, seaweed	<b>choose:</b>	
	a. 🍃 tofu <sup>1,7,8</sup>	15
	b. chicken thigh (boneless) <sup>1,2,7,8</sup>	16
	c. rump steak <sup>1,2,7,8</sup>	16
	d. tempura prawns (3 pieces) <sup>1,2,3,7,8</sup>	17
e. fresh salmon cubes <sup>1,2,7,8</sup>	17	



**THE CHRISTMAS EDIT**  
ROOM 1000 | 1000 LONDON | 020 7493 2100

**Menu**

**Starters**

- Beef Wellington
- Roasted Salmon
- Charolais Chop
- Filet Mignon

**Main**

- Beef Wellington
- Roasted Salmon
- Charolais Chop
- Filet Mignon

**Wines**

- Chateau Margaux
- Chateau Lafite
- Chateau Latour
- Chateau Haut Brion

## PRIVATE CELEBRATIONS & EVENTS

NOUMi Sushi Lounge is the perfect place to host private celebrations, birthdays or other special occasions.

We would be happy to customize your event to your liking.

Looking forward to receiving your inquiry.

contact:  
[lounge@noumi-noodles.com](mailto:lounge@noumi-noodles.com)

## NOUMÌ'S SINS

### MATCHA CAKE <sup>1,5,6</sup>

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28. creamy matcha tartlet,  
delicate sponge base

7,5

### CHOCOLAT CAKE <sup>1,5,6</sup>

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29. chocolate tart made from  
milk chocolate, delicate  
sponge base

7,5

### MANGO PASSION <sup>1,5,6</sup>

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30. exotic mango &  
passion fruit tartlet

7,5

### BAO BUN CHOCO <sup>1</sup>

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31. baked Bao Bun-  
yeast roll, chocolate filling,  
vanilla ice cream

6,5

- 
1. gluten
  2. fish
  3. crustaceans
  4. molluscs
  5. lactose
  6. egg
  7. soy
  8. sesame
  9. peanuts
  10. lupine
  11. sulfites
  12. mustard
  13. celery

- A coloring agents
- B caffeine
- C quinine
- D sweeteners

## APERITIF

			0,1	0,75
<b>HUGO</b>	6,5	<b>ROSÉ</b>	7	39
prosecco, elderflower, lime juice, mint		ST. LAURENT WINZERSEKT, 2020 winery Ludwig, Mosel		
	6,5			
<b>HUGO EN ROUGE</b>		<b>CRÉMANT DE LOIRE BRUT</b>	8	40
prosecco, lime, mixed berries, berry syrup, sprig of mint		Chapin Landais, Loire A.O.C.		
	6,5			
<b>APEROL LOVE</b>		<b>PROSECCO BRUT</b>	7	39
prosecco, Aperol, mint, orange slice		Balbinot, Veneto D.O.C. „EXCLUSIVE“, Millesimo		
	6,5			
<b>CAMPARI SPRITZ</b>		<b>SCAVI &amp; RAY PROSECCO</b>		39
prosecco, Campari, soda water, orange slice		Spumante		
	6,5			
<b>LILLET WILD BERRY</b>				
Lillet Blanc, Wild Berry, berry mix				

## CHAMPAGNER

	0,75
<b>MOET ICE</b>	95
<b>VEUVE CLICQUOT</b>	105
<b>KRUG</b>	295



## WHITE WINE

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Germany	0,2	0,75
<b>RIESLING, HOUSE WINE NOUMI</b>	8	26
winery Ludwig, Mosel		
<b>GRAUBURGUNDER</b>	9	29
winery Huhn, Baden		
<b>HALLGARTENER SAUVIGNON BLANC</b>		38
winery Crass, Rheingau		
<hr/>		
Italy		
<b>PINOT GRIGIO</b>		36
Di Lenardo, Friuli D.O.C.		
<b>LUGANA</b>	11	37
Cantina Bulgarini, Lombardia D.O.C.		
<hr/>		
France		
<b>LA MARINA, CUVÉE OCEAN</b>	9,5	31
Domaine de Menard, Côtes de Gascogne		
<hr/>		
South Africa		
<b>CHARDONNAY</b>	8	26
Foot Print, Western Cape		

## ROSÉ

Germany 0,2 0,75

**ST. LAURENT** 9,5 31

House wine NOUMi,  
winery Ludwig,  
Mosel

France

**LA MARINA,  
CUVÉE ROSÉ** 9,5 31

Domaine de  
Menard, Côtes de  
Gascogne

## RED WINE

Germany 0,2 0,75

**ST. LAURENT,** 9 30

House wine NOUMi,  
winery Ludwig, Mo-  
sel

**SPÄTBURGUNDER,** 42

**ERBACHER,  
MICHELMARK**

winery Crass,  
Rheingau

Italy

**TANK 32,** 11 36

**PRIMITIVO,  
APPASSIMENTO**

Camivini,  
Apulien I.G.T.

France

**CHÂTEAU** 45

**CHEVALIER  
LESCOURS**

Saint-Émilion  
Grand, Cru A.O.C.

South Africa

**MERLOT** 8 26

Foot Print,  
Western Cape

## COCKTAILS

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<b>PINK MOJITO</b> <sup>11,C,D</sup>	10	<b>BLESS WASABI SOUR</b> <sup>6</sup>	12
Havana rum, “Nep Moi” sticky rice, Sprite, raspberries, sugar, fresh mint, lemon		gin, lemon juice, homemade cucumber syrup, egg white, wasabi	
<b>RUM SOUR</b> <sup>2,6,D</sup>	10	<b>GRASS &amp; PEACH</b>	10
chili-infused golden rum, raspberry liqueur, lime juice, lemongrass, egg white		vodka, lime, peach syrup, lemongrass	
<b>PURPLE RAIN</b>	12	<b>VO LY</b>	10
butterfly Pea Tea- infused gin, vodka, Blue Curacao, lime juice, Sprite, grenadine		jasmine vodka, lemon juice, sugar syrup, lychee juice, fresh mint	
<b>GIN BASIL SMASH</b>	10	<b>CÀ PHÊ MARTINI</b> <sup>B</sup>	11
gin, lemon juice, cane sugar, fresh basil		Trung Nguyễn coffee, vodka, Kahlúa, cane sugar, coffee beans	
<b>RASPBERRY ROSEMARY</b>	10	<b>WHISKY SOUR</b> <sup>6</sup>	11
gin, rose syrup, raspberries, lemon juice		whisky, egg white, lemon juice	

## MOCKTAILS

**GRASS & PEACH VIRGIN** 8  
 peach syrup,  
 lime, lemongrass

**TROPICAL MULE** <sup>1,A,D</sup> 8  
 mango puree,  
 lime, honey,  
 ginger beer,  
 cucumber

## SOFTS

0,2  
 Coca-Cola <sup>A,B</sup> 4  
 Coca-Cola 4  
 Zero <sup>A,B</sup>  
 Tonic Water <sup>D</sup> 4  
 Ginger Ale <sup>D</sup> 4  
 Ginger Beer <sup>1,A,D</sup> 4

## WATER

0,3 0,75  
**ACQUA MORELLI** 3,5 7,5  
 Quelle sparkling 3,5 7,5  
 Quelle still

## BEER

**NOUMi** 5  
 craft beer <sup>11,A</sup>  
 on tab, 0,4l  
 Starnberger <sup>11,A</sup> 5  
 light, on tab, 0,4l  
 Tiger Beer <sup>11,A</sup> 5  
 bottle, 0,33l  
 Krombacher Pils <sup>11,A</sup> 4,5  
 non-alcoholic, 0,33l  
 Krombacher 5  
 wheat <sup>1,11,A</sup>, 0,5l  
 Krombacher 4,5  
 wheat <sup>1,11,A</sup>  
 non-alcoholic, 0,5l

## SMOOTHIES

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<b>SMOOTH STRAWBERRIES</b> <sup>D</sup>	5,5
fresh strawberry purée, limes, basil, chia seeds, lychee fruit, mineral water	
<b>MANGO SOLEIL</b> <sup>D</sup>	5,5
sun-ripened honey mango, coconut milk	
<b>HELLO SPRING</b> <sup>D</sup>	5,5
detox smoothie made from spinach, cucumber, pineapple, aloe vera, spirulina, rice milk, lime juice & agave syrup	
<b>SNOW WHITE</b> <sup>D</sup>	5,5
shake made from lychee fruit, lychee juice, coconut milk	

## JUICES

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	0,3
<b>BAUER JUICES</b>	
-apple <sup>A,D</sup>	4
-passion fruit <sup>A,D</sup>	4
-mango <sup>A,D</sup>	4
lychee juice <sup>A,D</sup>	4
Aloha Aloe <sup>A,D</sup>	4
freshly squeezed orange juice	5

## ICED TEA

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<b>BASIL MULE</b> <sup>D</sup>	5,5
ginger lemonade made from basil & lime juice	
<b>CUCUMBER COOLER</b> <sup>D</sup>	5,5
lemonade made from fresh cucumber juice, lime juice, lemon juice, sugar	
<b>LEMON ICED THÉ</b> <sup>D</sup>	5,5
iced tea made from lemongrass, goji berries, ume plum, licorice, lime juice, sugar cane	

## TEA

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**VIETNAMESE  
HERBAL THÉ** 5  
healthy,  
revitalizing tea:  
goji berries,  
ume plum,  
chrysanthemum  
blossoms, licorice,  
asteraceae root

**GINGER  
ORANGE THÉ** 5  
refreshing  
ginger tea:  
orange slices,  
mint leaves,  
honey kumquat,  
lime juice

**YELLOW  
BISOUS THÉ** 5  
mild tea:  
Chrysanthemum  
buds, green  
Sencha leaves

**LOTUS  
BLOSSOM THÉ** 5  
harmonious tea:  
lotus balls,  
green sencha  
leaves, licorice,  
roasted rice grains

## VIET COFFEE

---

**ORIGINAL VIET  
CÀ PHÊ** <sup>5,B</sup> 4,5  
aromatic mocha  
from the Trung  
Nguyên highlands:  
black or sweet  
condensed milk

**TRADITION ICED  
CÀ PHÊ** <sup>5,B</sup> 5,5  
Vietnamese  
iced coffee,  
sweet condensed  
milk, coconut milk

## MATCHA

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**PINK MATCHA** <sup>D</sup> 6  
iced matcha latte,  
mashed raspberries,  
cane sugar,  
coconut rice milk

# FEEDBACK MATTERS!

Wir hoffen, dass Ihr mit Eurem Besuch bei NOUMì Sushi Lounge zufrieden seid. Über eine Bewertung von Euch würden wir uns sehr freuen!

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We hope that you are satisfied with your visit at NOUMì Sushi Lounge. We would be very happy to receive a review from you!



LET'S CONNECT



@noumiberlin

www.noumi-noodles.com  
lounge@noumi-noodles.com  
+49 (0)30 467 994 00  
Bundesallee 75, 12161 Berlin